

Specimen Question Paper

HOUSECRAFT

Part A. Practical Examination

The following questions are given as illustrations of the types of test which will be set.

1. (a) On going through your wardrobe you discover that your skirt requires cleaning and pressing, the cotton, sleeved blouse which you wear with this skirt needs laundering and your nylon slip has become discoloured. Show how these garments can be made attractive to wear again.

(b) Make up 1 lb flour into short crust pastry and use this to provide three **attractive** dishes, one of which must be savoury.

2. Grandmother is in bed recovering from 'flu. Prepare, cook and serve a midday meal for your family of four, adapting the menu for the invalid. Lay a tray for her and serve a suitable portion of food for her lunch. Cook a light, digestible dish for grandmother's supper.

3. (a) It is spring cleaning time. List the special work to be done in *either* a bedroom *or* a living-room at this time. Do the work required on three examples from this list.

(b) Since "convenience" foods are now available in great variety, choose two of these and use them as a basis to provide the evening meal for three, suitable for the day when you are spring cleaning.

Part B. Theory Paper (Time allowed: One hour).

SECTION 1 (Candidates should spend about 20 minutes on this section).

Answer **one** question.

1. You are going into a new house and are planning the kitchenette and larder with only a very limited amount of money to spend. What would be your choice with regard to the finishes for the floor, the walls and the ceiling?

What large equipment would you consider absolutely necessary?

2. What is meant by the terms :

(a) Supermarket.

(b) Private grocer.

What advantages and disadvantages would the housewife find in :

(a) Shopping in the supermarket.

(b) Patronising the small local shop.

3. Modern science has given the housewife a good deal of leisure time. She can help the rest of the community if she wishes. Write an account of ways in which she can work to this end.

SECTION 2 (Candidates should spend about 40 minutes on this section).

Give brief answers to **each** of the following questions:

1. Explain **two** of the following terms in cookery:
to blanch; to bake blind; to garnish; to sauté.

2. Your school blouse has become marked with ink. How would you remove this?